

PROJECT NUMBER : 2307
PROJECT TITLE : Basic Flavor Investigation
PROJECT LEADER : R. W. Hale
PERIOD COVERED : January, 1991

I. ANALYTICAL SUPPORT

A. Objective: To provide analytical support for activities related to development and application of flavoring materials.

B. Results:

1. Seven aftercut flavors were analyzed for anethole, vanillin, propylene glycol, glycerin and ethanol.
2. Three licorice samples were analyzed for propylene glycol, glycerin, sucrose, fructose, glucose, maltose, water and glycyrrhizic acid.
3. Four Brazilian menthol samples were analyzed by GC and GC/MS to obtain baseline data for future reference of this product.
4. Three St. Johns Bread samples for "Dry Flavor Replacement" were analyzed for sucrose, glucose, fructose and propylene glycol.
5. GC profiles were obtained for three SFC-BT casings and also analyzed for propylene glycol and ethanol.
6. Three ES casings were analyzed for sucrose, glucose, fructose, glycerin and APA.
7. Six samples of Burley Spray, Burley Top and Bright casings (2 each) were analyzed using the standard procedures for these samples.
8. Twenty-two samples of filler were analyzed for sucrose, glucose and fructose.
9. Twenty cigarette samples were analyzed using the headspace technique, vanillin and menthol were also determined for some of these cigarettes.
10. Two samples of 04-358 were analyzed for ethanol, water and propylene glycol.
11. International Support:

Headspace and analytical profiles were completed on 6 cigarettes, 88 Lts, 88 Gold, Pine Tree Golden Lts, Mt. Holla, Ballroom Flavor, Mild Seven Lts.

Analyzed two Burley Top samples (Amethyst Project) for water, propylene glycol and propylidene phthalide.

II. FLAVOR INVESTIGATION

A. Objective: To develop new basic and applied flavor technology in support of new product development objectives.

B. Results:

1. The identification of the components responsible for the off odor in triacetin and glycerin is ongoing.
2. Evaluation of water soluble flavor/cyclodextrins complexes is in progress.
3. Evaluation of monoammonium glycyrrhizinate as an emulsifier for PM aftercut flavor system is in progress.

2022201494